



THE CUT
Bar & Grill

CANAPÉ

Sweet Pea and Pecorino tartlet

ENTRÉES - *choice of*

Wedge Salad of baby gem, Blue Cheese, Walnut and Roasted Grapes

Salmon tartare, Salmon roe, Crème fraiche and Rye

Butter Milk fried Calamari, pickles, fennel and Aioli

Grilled Skull island Tiger prawns, Curry leaves and lime *\$10 addition*

MAINS - *choice of*

Char grilled Walkers MSC Swordfish, zucchini and basil

Ricotta gnocchi, summer vegetables and burnt cream

Cape grim grass fed beef fillet "au poirve"

Crumbed Cowra Lamb Cutlets, Smoked eggplant and burnt tomato

Rangers Valley Slow roast prime Rib off the bone and jus *\$15 addition*

SIDES TO SHARE

Shoestring fries

Seasonal Greens, hazelnuts and preserved lemon

Iceberg Salad, Onion and Joseph " la Casetta Vinaigrette"

DESSERT - *choice of*

Single origin Chocolate tart and whipped cream

Basque burnt Cheesecake and Poached Figs

Pineapple Sorbet, Crushed meringue and Rum

Tahitian Vanilla Crème Brulee